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HORTICULTURE.

To the Editor of the American Farmer.

CORINTHIAN GRAPE, OR ZANTE CURRANT.

Brighton, 4th April, 1827.

DEAR SIR,—As the attention of the public seems to be directed to the culture of the *vine*, perhaps you may deem it useful to offer to their notice a species or variety called the *grape of Corinth*, that affords the *Corinthian raisins*, commonly denominated *Zante currants*, which it is probable may be cultivated in some sections of our country, to as much or more profit for *raisins*, than other descriptions for *wine*.

It is well known that the Corinthian raisin, or Zante currant, occupies an important station among the ingredients of those pleasant amalgams, *Plum Puddings and Minced Pies*, and as a number of patriotic farmers are laudably engaged in breeding *short horns*, *Devons* and *Herefords*, at the same time improving native stock, our countrymen will soon be enabled to eat as good *roast beef* as *John Bull*, and as we ought to follow the good examples of our parent country, it is desirable to have *plum puddings* in as great perfection also; but this the accomplished *housewife* will tell you is impracticable, unless she can have at command a due portion of *Corinthian* raisins. They are also said to be a very necessary ingredient in the composition of that indispensable article, *wedding cake*, which will probably continue to be in *brisk demand*, even should the project for taxing *bachelors* be "indefinitely postponed," and when it is considered that all of this species of fruit that is consumed in the world, is at the present time the product of a few small islands in the *Ionian sea*, and almost the entire crop engrossed by *British* and *Italian* agents and factors—a small portion only reaching this country, usually highly seasoned with *gravel*, it is evident that little can come in contact with the *palates* of our numerous and rapidly increasing population. It is, therefore a *desideratum*, that an abundant supply should be produced on our own soil, free from heterogeneous substances. To promote the introduction of the plants and elicit experiments in the cultivation, I know of no one whose *efficiency* may be more relied on, and to whom his fellow citizens will look with so much hope and confidence, as to the *Editor* of the *American Farmer*.

It is doubtful whether a single plant of the true Corinthian vine has ever been cultivated in the United States. About thirty years ago, I was at great pains to procure some from *Naples* and *Leghorn*, but without effect; though I found no difficulty in obtaining choice varieties of Italian vines. An order to one of the most eminent *nurserymen* in the neighbourhood of London, met with no better success; and I am inclined to believe it was not then cultivated in England, as *Speechly*, in his admirable treatise on the culture of the vine, who enumerates more than a hundred *marked varieties* growing in the hot houses and vineries belonging to the *Duke of Portland*, which he had collected under the most favourable circumstances from all parts of the world, makes no mention of it.

The only account of the culture and management of the Corinthian raisin that I have met with, was published at the close of the last century, in a work entitled a "*View of the Commerce of Greece by Felix Beaujour*, late French Consul in that country." The memoir appeared to be very circumstantial, and from which I took copious minutes, merely for my own information; but as more than twenty-five years have elapsed, I do not recollect that the extracts were *literal*, though I am sure they are correct in substance.

Wheeler, in his Travels in the Levant, has mentioned the Corinthian vine—*Vitis Corinthiaca*, or *cepyrena*; a shrub that rises only from four to five feet. Consequently, lower than other vines cultivated in France or elsewhere, but is thicker, more woody, and puts forth more roots and a greater number of shoots, its leaves are larger, more obtuse less indented, of a more delicate green at the top and paler at the bottom. It is denominated by *Linnæus* the *small Corinthian grape*—*uva passu minima*, or *passula Corinthica*. The berries are similar to those of the *currant*; they are first green, then of a deep red, and when ripe of a dark purple, and not unlike, in appearance, to those of the *elder*. It is sweet to the taste, but when fresh, has an agreeable acidity. As it has fewer seeds, and is more juicy than the common grape, it is admired by the *amateurs* of fruit, who eat it by *bunches* and *crush* the seeds between their teeth.

The first grapes of Corinth that appeared in the great *marts* of Europe, were brought, at the beginning of the seventeenth century, from the *Gulf* of Corinth, and hence were called *Corinthian* raisins. They were cultivated on all the hills about Corinth, which, from the centre of the isthmus, slope gradually towards the two seas, and on which, out of all the *ancient groves*, there only remained in 1798, those fine clumps of *cypress* that sheltered *Diogenes* while he was basking, in the finest sun that ever shone, when *Alexander* came to disturb him.

M. Beaujour had not been able to ascertain whether the Corinthian was a variety of the common grape, or constituted a distinct species. One fact he was sure of, that it was not indigenous in the *Morea*. No writer, before the 17th century, has mentioned it; and from the researches he had made in Greece and in the Ionian isles, it appeared that the Corinthian grape was introduced into the Morea from Naxia, (ancient *Naxos*) about the year 1580; although the plant was not to be found in that island of the Archipelago when he resided in Greece. It had also disappeared from the country about Corinth, although it was certainly cultivated there when in possession of the Venitians. At the period he wrote (1798) the culture was confined to the territories of the Morea and the Ionian islands; but he was of the opinion it might be introduced with success into other countries of the south of Europe. He says the soil best adapted to this plant, is dry, light, friable and flinty; it does not like a moist, close and heavy earth. The analysis which he made on different soils, in various parts of the Morea, gave from *eight* parts, *five* of flinty earth, *two and an half* of clay, and *one half* of calcareous earth.—The common vines in France, and most other countries, prefer a south-eastern aspect, and hills or slopes; on the contrary, the Corinthian succeeds best on plains, and open to the west. It prefers the vicinity of the sea, and does not succeed on mountains. The vineyards on the delightful banks of the Alpheus were in a languishing state; which was attributed to their being surrounded with mountains, that intercepted the marine vapour; and what rendered the conjecture probable, they succeeded better on the neighboring plains of the ancient *Elis*.

The management of the Corinthian does not differ essentially from that of the common vine; some of the processes, however, are rather peculiar, and resemble those pointed out by Columella, 2000 years ago. The ground for a vineyard is prepared in the fall, and the planting commences in January. The field is laid out in squares of six feet; at the intersection of each, two *cuttings* or *slips*, which are preferred to layers, are deposited in a *trench*, a foot and a half apart, in a sloping position from each other, with two eyes only above the surface. The plants undergo a severe pruning, and show fruit the fourth year, but are not suffered to bear many till the seventh, and do not arrive to full bearing till the twelfth year; and if well managed will last more than a hundred years.

M. Beaujour was cultivating a vineyard at his country retreat at *Pella*, with every prospect of success; and was in hopes, in that way, to enrich the country that produced *Alexander*—observing, that if he did not eat all the grapes himself, or convert them into *raisins*, he might at least have the pleasure of seeing them taken away by the descendants of Antiochus and Seleucus, who certainly could have no idea of the *wonderful fortune* of their ancestors, when they came in *tatters* and with *naked* feet, to sport and play in his fields.

No manure was used in the Morea; but in Zante, where the Corinthian vine is much better cultivated, manure is supplied in trenches, as in France. The husks of common grapes, and a mixture of salt and ashes had been used with great success. In some vineyards *props* were used, but generally the vines were suffered to ramble and support each other.

The crop begins to ripen about the 1st of August but the harvest is not completed till about the middle of September. A floor is prepared in the middle, or at the extremities of the vineyard, similar to the ancient *threshing* floor, but in a sloping direction, to permit the water that may fall, to run off, and is formed with strong *loam* rammed hard, and covered with a *mastic*, consisting of bullock's blood and other substances, which makes a firm *varnish*, and prevents any of the earth from mixing with the fruit, which is gathered by women and children, brought to the floor in baskets, and laid on bunch by bunch over it, and turned every day. In fine weather, the *raisins* are cured in eight or ten days; but in a wet season, are sometimes out twenty or thirty days; and when the rains are heavy and of long duration, the gathering is much lessened in value, if not lost. When the fruit is sufficiently dry, it is separated from the stalks by small rakes, and being cleared from

all extraneous substances, conveyed to the magazine; the construction of which is not unlike a *lime-kiln*, having an opening at the top, into which the fruit is put, and a door at the bottom, opened only at the time of sale. The fruit being poured in above, is occasionally rammed down, and with the pressure by its own weight, a *viscous* liquor is emitted that unites the whole mass so closely, that iron bars are used to break it up to pack it in casks, and it is then trod down firm, in order to exclude the air.

The medium quantity of Corinthian raisins annually produced in the Morea, viz: the districts of Patras, (that port being the chief *mart* for exportation,) the coasts of Achaia and Ætolia, with a few other districts, including Missolongi, was estimated about 30 years since, at *ten millions* of pounds weight, and the sales at *eight millions; five* parts of which went to Great Britain, and the other *three* principally to Holland and the north of Europe; and were sold at a little more than *three pence sterling* per lb. on board, free of all expenses and duties which were enormous, and often double the amount of the first purchase; consequently did not leave but about a penny to the poor Greek cultivator, out of which he had to satisfy a rapacious landlord. We may infer, however, that a small extent of vineyard must have been productive of large quantities of fruit, otherwise the cultivation could not have continued. The quantity of Corinthian raisins exported from the Ionian islands at the period alluded to, is not known, but probably much exceeded that from the Morea.

M. Beaujour remarks, that Corinthian raisins were not only an article of *luxury* in Great Britain but of *economy*, as he had been assured that they had been made use of in the distillation of *factitious brandy*, and for cleansing manufactures of *wool* and *silk*.

The terrible devastations with which a *merciless* foe has of late years afflicted the Morea, have probably extended to the *Corinthian vineyards*; it may be possible, however, that a few remain in those districts still in possession of the Greeks; in which case a favorable opportunity now occurs for obtaining *plants* by the ships that are taking out supplies for that distressed people. But if they cannot be procured from thence, I apprehend no difficulty in obtaining them from the Ionian islands, especially through the medium of the officers of the navy of the United States, who have shed additional lustre on their characters, by an ardent zeal to benefit their country, uniformly manifested in their exertions to introduce *rare* vegetable and animal productions from foreign climes.

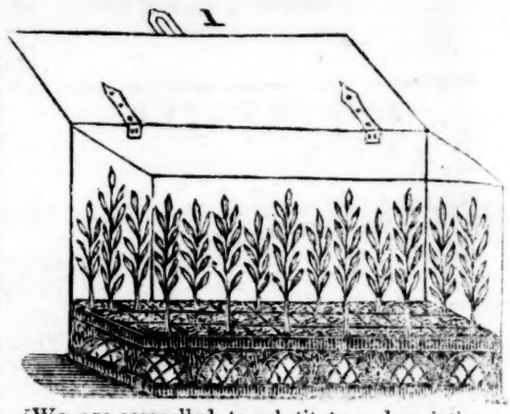
Owing to the length of passage from Greece, and the limited season proper for *cuttings* or taking up *plants*, no dependence can be placed on them, unless they are prepared to come in a *growing state*; and that method is not attended with the difficulty and risk generally supposed. I have had the *olive*, the *fig*, and *vine* so brought from Leghorn, that arrived, in flourishing condition, on board a vessel not exceeding 150 tons. *Layers* of the vine may be taken up at any season, without injury, if they are planted directly in such soil as they were taken from. The process is perfectly simple, and there always can be found among the crew of an American ship, sailors who are able to perform all the needful operations. Take a provision or flour barrel, and fill in about twelve or fourteen inches of *soil*—in this plant as many vines as it will hold, without crowding too much, and let the earth be well settled about their roots by shaking and watering; saw out two staves an inch above the surface of the earth, on each side of the barrel, extending to the chine hoops, to admit of a free circulation of air; a netting should cover these apertures and the head, to protect the plants. If holes are bored on each side the bulge, to admit ropes to serve as handles, it will add to the convenience of removal. The plants should be kept, when *below*, in the most airy part of the ship and exposed to as much light as possible, and brought on to the quarter deck every day, when the weather will permit, or when there is no danger of their being *touched* by the *spray*, or the *foam* of the sea that may be wafted on board by the wind. They should be watered very sparingly, and never exposed to the direct rays of a hot sun. The want of such precautions has caused much disappointment; but if the foregoing directions are strictly followed, many delicate and valuable exotics may be introduced from distant regions.

There is one fact that should be strongly impressed on the minds of our rulers, and all who are solicitous to ameliorate the condition of their fellow citizens, by introducing productions of the vegetable kingdom from other quarters of the globe, with the view of their becoming valuable staples, or innocent luxuries. We are informed by the classical historian Gibbon, that "the *olive*, in the western part of the old world, was the companion as well as the symbol of peace. Two centuries after the foundation of Rome, both Italy and Africa were strangers to that useful plant; it was naturalized in those countries, and at length carried into the heart of Spain and Gaul. The timid errors of the ancients that it required a certain degree of heat, and could only flourish in the neighborhood of the sea, were insensibly exploded by industry and experience."

When inquiring after the most suitable *localities* for the successful cultivation of the Corinthian vine, we first turn to *Florida*; and from the brief information of the climate, soil and productions, obtained from a very able address by Col. James Gadsden, delivered before the "Florida Institute of Agriculture, Science and Antiquities," at their first anniversary in January last, which I have just had the pleasure to peruse, I feel persuaded that there can be no reasonable doubt but the Corinthian raisin will afford a very important and profitable staple to that country. *Spring frosts* are the worst enemy this vine has to contend with. It has often suffered by them in the Morea, and will probably be the greatest obstacle to its culture in this country, in situations not protected by the sea air, extending as far north, perhaps, as latitude 39. But this danger may be easily guarded against by a simple covering of mats or straw, for a few nights. On the whole, I think we may assume the position, that on a congenial soil, in any section of our country where the *fig or Muscat grape of Frontignac* will ripen, there is strong encouragement to attempt the cultivation of the Corinthian raisin.

I remain, dear sir,
Very cordially, yours.
S. W. POMEROY.

P. S. Enclosed herewith are drawings of three receptacles, of different constructions, for conveying plants by sea, that were recommended by that distinguished benefactor to his species, the late Dr John Coakley Lettsom, of London.



[We are compelled to substitute a description of Nos. 2 and 3, in lieu of the drawings.

No. 2—Represents a cask, filled half way up with suitable earth; and *above* that as many staves taken out, or open spaces left, as to give free access to air for the growing plants; three hoops at top, and a close lid, on hinges to be shut down or left open, as occasion may require.

No. 3—An oblong square box, with handles at each end, and fixed hoops turning over the top to support a net work.]

ON THE CULTURE OF SILK.

Continued from page 315.

In preparing the little cabins for the worms, you must make choice of such small brush-wood as is bushy at the tops, as already mentioned; and in arranging them you must intermix the tops of them with each other, which will render them thicker in the heads, but taking care always to leave little openings betwixt the twigs, so as the passage for the worms may not be stopped, which is attended with this advantage, that it affords a great many little places proper for the worms to form their cocoons in. When the heads of the brush-wood are too thin, the worms find themselves at a loss to fix themselves, and spend a great deal of their strength in ranging from branch to branch, to find a proper place for them. In placing your brush-wood, you must order it so that the bottom parts of it shall stand as close to one another as possible, that the worms in groping about may every where find bushes to cling to. In using many kinds of brush-wood, where the tops are very bushy, this will of course put the bottoms at a distance from each other. But these vacancies you must fill up with little twigs, for the purpose above mentioned; to wit, that the worms may every where find branches to crawl on.

When you put up the brush-wood betwixt two baskets, that is, when there is one basket placed over the head of another, as is always the case on the stage, you have only to cut the branches of an equal length with one another, but about eight or nine inches longer than the distance betwixt the two baskets; then resting the bottom part upon the undermost, you bend the top in a curve downwards, either entirely to one side or to both, as the bushyness of the brush-wood will allow of it. The ranges are made across the breadth of the basket, at the distance of about eighteen or twenty inches from each other, so that you may easily put in your hand from one side to the other, to enable you to clean the intervals from time to

time from the litter, as you shall find it necessary, which ought to be done at least once in twenty-four hours after the bushes are put up, and even twice if you can find time for it. The bushes are placed in such manner as to form with their heads little arches betwixt each row of the branches. By placing the bushes as above they stand erect and firm, because they press equally upon the undermost as well as on the upper basket.

When the worms are mounted on the brush-wood, care must be taken not to suffer any body to disturb them by handling or touching the brush-wood, because when they begin to work, their first operation is to fix so many threads of silk to different parts of the branches, which threads are to serve to support and hold up their cocoons in their proper poise. If any one of these silk threads is broke by handling the branches, the worm finds, when he comes to work in the cocoon, that by the loss of that thread the cocoon has lost its poise, by which means, as it does not remain steady, he cannot work with advantage, so as to finish his cocoon properly. Disappointed by this means of continuing his work, he pierces the cocoon, quits it altogether, and throws out his silk at random wherever he goes, by which means his silk is wholly lost, as is the worm also, as he finds no place to lodge in with propriety, in order to prepare for his last change of state when he is to come out a butterfly.

Some of the threads of silk, which it has been already said the worm attaches to the different branches, upon his first beginning to work, are likewise sometimes broke by another worm working in his neighbourhood, which is attended with the fatal consequences above mentioned, though this last is an accident which happens but very seldom.

Such of your worms as you find loiter below, without mounting, notwithstanding they are ripe, you must be careful from time to time to place upon the brush-wood, which is ranged at the two ends and along the sides of the stage. There are always some of the worms which are lazy, or have not strength enough to mount on the branches, which however are strong enough to make good cocoons when they are placed where they can make them, without the fatigue of mounting the brush-wood. Those which are so unlucky as to tumble from the brush-wood should also be placed with the other weak worms, because the fall generally diminishes their strength greatly; and those which you then place upon the brush-wood should be covered over with a piece of paper, to which they attach the threads of silk to keep their cocoons steady. You may also place some of the weak worms in papers, made up in the form of a cone or sugar loaf, in which they will make their cocoons extremely well.

Great attention must also be paid to visit carefully from time to time all the different cabins, in order to remove immediately all diseased and dead worms; because the last, if left, will presently stink, and occasion a bad smell in the room, which would particularly annoy the worms which are at work in making their cocoons in the same cabin; and the diseased ones would infect the others which are sound.

When it is observed that a great proportion of the worms of the same basket are ripe, and that they are wandering about in quest of the brush-wood, the common practice has been to place the whole worms of that basket at once into the cabins for mounting. But this practice is attended with no small degree of inconvenience and danger, because it is impossible to manage your worms in such a manner, that the contents of a whole basket shall all of them be ready to mount at the same instant. The consequence then is, that those which are ripe mount directly, and those which are not ripe remain in the cabins, and must have food given to them till such time as they are ready to mount in their turns, during which time the litter must be changed frequently to prevent corruption: but what is worst of all, the worms which are mounted on the brush-wood, before beginning to shut themselves up entirely in their cocoons, discharge a quantity of liquid matter, which falls upon the worms below in the cabins, and wets and dirties them prodigiously; and that glutinous liquor drying and hardening upon their skins, prevents their perspiration, and deprives them of that pliancy and agility which are so requisite to enable them to mount, as well as to make their cocoons. The consequence often is, that the worms thus wet with that glutinous liquor contract diseases and die, at the very instant they are ready to mount; and as these diseases are too often contagious, by the worms bursting, the contagion is spread over the rest, which become also infected, and so the whole which remained in the cabins are often entirely lost.

Some few people, who are more attentive, and are sensible of the dangerous consequences of the above method, follow a different practice. They have the patience to pick out the worms, one by one, from time to time, as they observe them to be ripe, which they then place in the cabins, and which never fail to amount immediately, when they are properly chosen; that is, when the person who gathers them is a proper judge of their real point of maturity, which discovers itself by their bodies, but more particularly by their heads being perfectly transparent, as before mentioned. The other worms, which are not ripe, they leave in the basket, and give them their food in the usual manner, till they become ripe in their turns, when they are constantly gathered up from time to time, and put into the cabins as they come to maturity. By this means you can change them with ease, and they are safe against being wet with that glutinous liquor above mentioned, which from repeated experience has been found to have such pernicious and destructive consequences. One may allege that this last practice occasions an additional trouble, but the answer is obvious, that by this method a great number of worms are preserved, which are utterly lost by following the other practice of putting the worms of a whole basket at once into the cabins; and consequently the quantity of silk produced is considerably increased, which does more than repay that additinal trouble tenfold.

In putting the ripe worms into the cabins, take care to place them first of all in the middle of the cabins, that the middle may be well furnished with worms before you place any at the sides.—Should you begin first with the sides, or outward ends of the cabins, you will find it extremely difficult to supply the middle of the cabins with worms, without disturbing and even destroying some of those which are mounting on the sides, in reaching in with your hand towards the middle. *(To be continued.)*

It appears Savannah can be supplied with fresh water through Aqueducts for $50,000.

STRAW BONNETS.

"Straw bonnets, as they are made in New England, are a most beautiful and valuable article of dress. They are fabricated in large quantities for exportation to the Southern and Middle States, by the females of Rhode Island, and those parts of Connecticut and Massachusetts which adjoin it. Formerly, the straw was split, flattened by a hot iron, and pasted upon cloth or paper. The plate, thus formed, was cut into patterns, and made up and trimmed with ribbons. This was not a very durable fabric, and was therefore little esteemed. The ladies are indebted to the acute observation of a young gentleman of this town, who is now no more, for their knowledge of the elegant and durable manner in which the bonnets are now made.

"Some twenty years ago, this gentleman was in one of the Southern States, whither commercial enterprise had called him, and lodged in a boarding house where were two English females who made and sold bonnets of the celebrated Dunstable braid. They were very particular to let no females into their working room, for fear of having their trade divulged. Of the Yankee gentlemen, however, they had no distrust; and, as he was a man of genteel address and figure, and could, on occasion, enter into the agreeable *chit chat* conversation in which females of all ranks so much abound, he was frequently invited by them into the *sanctum sanctorum* of the trade. He improved the opportunity thus afforded him, of gratifying his curiosity; observed the whole process of the straw, from its crude and native state, till it was completely carried through its metamorphoses, and worthy of adorning the heads of the Carolinian belles. On his return to his native soil, he imparted his discoveries to his female friends, by whom a successful experiment was made. Bonnets were fabricated of American Straw Braid, were sent to the Southern towns, and brought a price little inferior to that of the imported ones. Improvements were gradually made in the elegance and strength of the braid, and the methods of bleaching. The art was extensively diffused from one to another till at last the manufacture became an object of importance in trade. The most considerable improvement, was the construction of the machine by which a straw is regularly cut and smoothed.

"The business has, for several years, been an extensive and lucrative one; the process of cutting and smoothing, bleaching, braiding, making up and trimming, has each become a separate trade. Those who employ a capital in the business, buy the braid of young girls, who, to the number of some hundreds, earn their clothes by the neat employment of making it. The ends of the straw are then cut off by others, and the braid thus prepared is put into the hands of those who are to sew it into patterns. We have heard of some who employ capitals of from ten to fifteen thousand dollars each in the business. It is a moderate calculation to state the value of this branch of manufacture in Rhode Island, Massachusetts and Connecticut, at $300,000 in 1817. A farmer who has a crop of rye which is large, and bright, and fit for bonnets, can get twice as much for the straw in the milk, as for the ripened grain."

Man. & Farm. Journal.

A militia soldier in Rhode Island being blamed by his Captain for having no lock on his gun, tied a padlock to it.

From the American Sentinel.

FRUIT TREES.

The Domestic Encyclopedia says, that "the best time to prune Apple trees in the United States is in March." Mr Forsyth says, "the best time to prune Apple trees, is in the months of April or May, after the peaches, nectarines, and cherries are pruned." But I think that the latter part of March, or forepart of April, in our climate, is generally about the right time; but it is better to trim them in May, than to neglect them; yet it injures them less to do it before the bark starts.

Trees should be looked over every year, and the shoots taken off as well as those which cross each other; old decayed limbs should also be removed.

Even young trees ought not to be neglected; the middle limbs should be taken out when young, for after they have grown large, it will injure the tree more or less to remove them, and it is well to have room to climb into a tree to get the fruit, beside the benefit of letting the sun shine into it.

A spud, formed something like a carpenter's broad chisel, with the addition of a hook on one side to pull down limbs, after they are cut off is very useful. The handle should be 6 or 8 feet long, nailed into the socket of the spud, and a ferule on the other end, that you may drive against it, to cut off a limb of some size; but a saw is best for a large limb, and may do very well for small ones; but a man may stand on the ground and trim small trees, and cut off sprouts from the large trees with a spud.

In Brighton, Mass. I have seen the ross scraped from the bodies of Apple trees, which were then whitewashed; but I do not value the plan very highly. Removing the loose bark, and washing with soap suds, I think is better; or if there should be insects round the bottom, boil some refuse tobacco, throwing in some ashes—a little of this liquor will destroy them, or cause them to quit the trees.

If you have young trees where sheep are foddered in the winter, take a mixture of urine, wood ashes, and fresh manure from the cow, wash the trees as for up as the animals can reach, and even to the limbs; for it is better for the trees than white-wash, and a deep snow may enable the sheep to reach high.

I once bought some sheep which had learned to gnaw trees, and they began upon mine; I took the above composition in a kettle, and with an old stump of a broom washed over 50 trees in two hours, in December, and it kept on the trees so well all winter, that the sheep did not gnaw them any more.

Frost is apt to destroy our fruit when it comes forward early. A northwestern exposure is the best, and the north side of a stone wall is better than the south side, because the circulation of the sap is not so early.

In the papers, we are told, that stone fruit is destroyed by the frosts in September; but I think it is very foreign from the truth. The Encyclopedia tells of setting water under trees, or tieing a rope of straw among the branches, and putting the other end in a pail of water. I placed a tub of water under an apricot tree, three nights last week; the blow and buds of which appear uninjured—this method, however, as the one recommended in the Encyclopedia, requires much labor, and is also uncertain.

The trees being much earlier than usual in budding, we have great reason to fear damage from frosts.

In the Gazette of the 11th inst. we are told that, in transplanting trees, it is best to cut off most of the fibrous roots, which is the first time that I ever heard of it—although I have heard of a man that was about as cunning, in letting a pretended friend gut his oysters, and he carry the shells home for his wife.

In transplanting, dig the holes deep as well as large, and put the turf bottom upwards in the bottom of the hole, then set on the tree, and put fine good soil among the roots, and the red earth on the top, put in a little water when the hole is partly filled, and shake the tree, to make the fine earth fill nicely among the fibrous roots.

A FARMER.

ANIMAL AND VEGETABLE DIET.

The inhabitants of the northern extremities of Europe and Asia, the Esquimaux, and the people of Terra del Fuego, live entirely on flesh, and that often raw, and yet in strength, size and courage, are far inferior to the rest of mankind. This proves that animal diet does not necessarily confer moral and physical energy. Again, vegetable diet is not connected with weakness and cowardice. The Greeks and Romans subsisted chiefly on vegetable preparations, at a period when their valour and energy rendered them the terror and admiration of surrounding nations. The Irish and Scotch, who are not weaker than ourselves, live chiefly on vegetable aliment. The Swedes under Gustavus and Charles were herbiverous and invincible. The negroes distinguished for all kinds of physical energy, live chiefly in the same way, and so do the South Sea islanders, whose agility and strength were found infinitely to surpass those of our stoutest sailors. On the other hand, the debilitating effects of animal food are altogether without foundation; there is not a vestige of evidence that any period ever existed when the whole human race abstained from flesh, and lived in a state of perfect innocence and profound repose. This golden age of immaculate virtue is but the creation of poetical fancy, or the offspring of the heated brains of some visionary enthusiasts. That the use of animal food is consistent with the utmost energy both of mind and body, is proved by the experience of every individual. But all history testifies on this subject with a voice from which there is no appeal. The myriads of Hindoos who subsist on vegetable diet are held in subjection by a few hundreds of Europeans.—When the ancient Romans abandoned this vegetable diet, they did not decline in moral and physical energy, or in political power. Look at the diet of that nation, which has produced some of the most illustrious names in the records of the human race, whether in literature, science, political, civil, or military eminence; the country of Shakspeare, Newton, Locke, and Milton. With such examples before us, it is monstrously absurd to assert that animal food is productive of any detrimental effect on the developement and powers of the human mind and body.—*Griffith's Translation of Cuvier's Animal Kingdom.*

Thus much can be said in favour of Operative Manufactures, when business is good—they have that indispensible security for virtue and happiness—CONSTANT EMPLOYMENT.

MADDER.

Dr. Muse, President of Dorchester Agricultural Society of Maryland, recommends the culture of Madder. The great value of this root, as applied to giving to cottons almost all the varieties of red, brown and purple dyes, renders its cultivation a great desideratum, in a country where the manufacture of that article is so rapidly increasing.—Every day developes new resources within ourselves. A friend informs us that he has been in the habit of cultivating madder for several years, in sufficient quantities to answer all the purposes of colouring articles of clothing for the use of his people. [Balt. Chron.]

LOCUSTS.

A letter in the Bombay Courier states, that a cloud of locusts had been hovering for nearly two months over different parts of the province of Guzerat, which must have covered ten square miles. So thickly clustered were they, as to cast an almost perfect and unbroken shadow on the ground. Before their approach, and after their departure, their appearance was that of immense and heavy clouds of dense smoke all around the horizon.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, MAY 4, 1827.

WASH FOR FRUIT TREES.

We have, heretofore, recommended a solution of pot ash in water as a valuable application to fruit trees. But our notice may not have met the observation, or may have escaped the memory of some who may, perhaps, derive benefit from its repetition. We have been told that this application was first introduced into Medford, Mass. by the late Gov. Brooks, the summer before his decease; who believed that it was not only a great accelerator of the growth of the trees, but an effectual preservative against the borer. This, however, seems not to have been ascertained by actual experiment. But, it is not improbable that if the bark of a fruit tree is strongly impregnated with an alkali, it may preserve it from being penetrated by the winged insect, which is the parent of the borer. Experiments are wanting on this subject.

Benjamin Wheeler, Esq. of Framingham, Mass. observes with respect to this composition, "No persons need be afraid of its injuring their fruit trees; but it may be applied with the utmost confidence. I have used it for nearly twenty years with great effect.

"I have recommended it to a great many gentlemen, but only a few have used it. Those who have tried it are much pleased with its operation. The reason that it has not been more generally used is that it has been fashionable to daub the trees with lime, clay, manure, and other compositions, which take two or three years to wash off before the trees will look natural. When this solution of potash is applied it has the desired effect immediately. It kills the moss & lice at once; and the first rain that comes washes the bark smooth, and gives it a fair, natural, and healthy colour.

"My way of using this preparation is to dissolve 2 lbs. of potash of the first quality, in seven quarts of water for the bodies of the trees. It is put on with a white wash brush. If the limbs are

covered with moss or lice, I take a painter's brush and apply the solution to the moss, &c. with care not to touch the leaves or buds. It may be done at any time of the year when we are most at leisure. Once in from two to four years is generally sufficient. I have no general rule, however, but wash them as often as they appear to need it, which is always when the bark is not smooth.—The expense and trouble of this wash are so small that it is in the power of the poorest man in the state, who owns any trees to have them look handsome, and in a fine thrifty state, if in addition to this he will take pains to have his ground spaded deep and lie loose round the roots."*

MILLET.

This grain appears likely to become as fashionable as it is useful among farmers. A southern paper gives the following as the product of its cultivation on one acre, viz. Three tons of hay, and 30½ bushels of clean seed. "The seed when manufactured into flour makes a cake more wholesome and equally palatable with buck wheat." It may be sown from the first of May to the 20th of June, or even later. Quantity of seed about one bushel to the acre. Col. Powel, of Pennsylvania, says "Millet succeeds best on light land, and requires as much strength of soil as oats. I have not seen either in Europe or America, any green crop which so largely rewards accurate tillage and plentiful supplies of manure. I have sown it from the first of May to the 20th of June, and have invariably obtained more fodder than could have been had from any grass under similar circumstances." In another communication he says, "Millet should never be grown upon land which is not *in good condition and very fine tilth.* The seeds should be lightly covered by a harrow with wooden teeth and after rolled. Of thirty acres upon which my last crop was grown, I tried various experiments. The field which was the most lightly harrowed was the most productive. I am led to believe however necessary the harrow is in all cases, to properly cover the seeds, yet in few is it used with sufficient care, or in a fit shape.—Excepting winter grains I know no seeds which are not, I think usually too deeply buried."

CABBAGES.

In procuring seed for raising young cabbage plants, great care should be taken, that it be obtained from the most perfect plants of the different kinds, and such as have seeded without any other variety of the same tribe blowing near them. The beds on which the seed is sown should be of a good rich quality, well prepared for digging, and the application of manures. Much injury also frequently arises to young cabbage plants from the seed being sown too thick; care should therefore be taken to have them properly thinned out whenever they come up in too thick a manner.—One ounce or an ounce and a half of good seed may in general be sufficient for sowing a bed fourteen or fifteen feet long, and five or six in width, or for raising two or three thousand good plants; in which proportion, half a pound will afford more plants than are sufficient for planting an acre of ground. Mr Young advises three ounces of seed to each square perch, well raked in, and then a peck of soot sown over each foot of ground. Care should be taken that the seed be of the last year's growth.

* New England Farmer, vol. iv. page 348.

A practice is recommended by some writers, and was adopted by the late Mr Bakewell, in England, by which the inconvenience of waiting for a suitable moist time for setting out cabbage plants is avoided. By this the seeds are drilled or planted in the places where it is intended that they shall grow. Rees' Cyclopedia says "There can be but little doubt but that this method will be highly advantageous as saving much labour and preventing the plants from being checked in their growth by transplanting, when the soils are sufficiently fine and mellow; but under other circumstances it cannot probably be wholly depended upon." Mr Bordley relates an experiment in which he "compared cabbages transplanted with others not once moved. The unmoved grew, and were better than the moved. Dr Deane, however, observed that he had tried both ways and preferred transplanting.

In regard to the distance of planting or setting cabbages, it must depend on the strength and goodness of the soil and the natural size of the variety of the cabbage. Probably 3 feet each way, for the larger sort as a general rule is liable to as few exceptions as any; and where the smaller varieties are made use of, and the ground is not very rich two feet and a half may be the proper distance. Some, however, prefer four feet by two feet and an half, while others advise only two feet by 20, or even 18 inches.

Cabbages are liable to a disease in the roots in which they become swelled and knobby, and the plants of weak and imperfect growth. This disorder is called *stump foot, fumble foot, &c.* It has been supposed to be caused by the attacks of grubs below the surface of the ground; and the disorder is said to be chiefly prevalent where the same sorts of cabbages are sown and planted on the same ground for several years in succession. Lovett Peters, Esq. of Westborough, Mass. says the cause of the stump foot is in the soil. "Few pieces of land, I believe, that have been for several successive years under the plough will produce a good crop of cabbages, though there may be exceptions. My method of raising them, which I have practised several years with complete success, is the following. In the spring take a piece of green sward, of a good soil and free from stones, and turn it over with the plough, as flat as possible; then spread on a large quantity of good manure, if it has been previously mixed with leached ashes, the better, then harrow greatly, and early in June, if for winter cabbage, cut holes through the turf with a hoe, as near together as the cabbages ought to grow; fill the holes with fine earth and manure and then set the plants, or put in a small number of seeds; I prefer the latter, however, since it saves the labor of setting, and is much surer of success if it happens to be a time of drought. They will need no more hoeing than is necessary to keep down the weeds. In this way I have raised cabbages of the largest size, in a green sward potato field, without more hoeing than was necessary for the potatoes."

Loudon says the application of the field cabbage is generally to the feeding of milch-cows, and sometimes to the fattening of oxen and sheep.—For the former purpose great care must be taken to remove the outside decaying leaves, otherwise they are apt to give an unpleasant flavor to the milk and butter. Cabbages are also eaten by swine and horses, and are reckoned excellent food for sheep that have newly dropped their lambs, and for calves. A cow will eat from 100 to 150 lbs. of cabbage per day, and a sheep ten or twelve pounds, besides a moderate allowance of hay."

DOMESTIC WINES.

Mr Fessenden—For a number of years past I have made those wines, more or less. I have tried different proportions of the ingredients with a view to obtain the best. It is of consequence to have the proper proportion of each ingredient in order to have the wine of the first quality. If too little sugar be used, the wine will not be pleasant; if too much, it will be too sweet, and lose its peculiar vinous qualities. If too small a quantity of the juice of currants be used for the water, it will be heavy and not so good. It is also of great consequence, that the fruit of which the wine is made be fully ripe, and that the casks and all the utensils used in the process be perfectly sweet and clean, otherwise the wine will contract a bad taste or flavor. Many proportion the water to the quantity of currants measured, but this mode, it is presumed, is attended with some uncertainty.—The whole process of preparation, after commenced, should be carried through with despatch, and the *must* or new wine placed in a cool situation before the vinous fermentation commences. A small proportion of alum prevents a too rapid fermentation and causes the wine to be more clear and pure. It should be added in the beginning of the process and be completely incorporated with the liquor, that its peculiar astringency may be lost in the compound which is to be made by the vinous fermentation. The juice of the red currant seems better calculated for wine, than that of the white, producing the richest colour. All currants require the benefit of the sun and air to bring their fruits to perfection.

The following proportions, &c. have been found to answer the end desired.

Currant Wine.—Let the currants be fully ripe and freed from all leaves, webs of insects, and decayed or defective fruit—break and press out the juice, and to every gallon of juice add 2 gallons of water, and to every gallon of this mixture add 3¼ lbs. good clean sugar, one gill of good brandy, and one fourth of an ounce of alum pulverised.—Mix well together and put the same into a clean cask. To expedite the process—ascertain the number of gallons the cask intended for the wine will contain—calculate the proportions of the ingredients—put into the cask the juice, brandy, and alum—dissolve the sugar in the water and fill the cask, and with a stick mix the whole together.

In the month of March following draw off the wine, adding one gill of brandy to a gallon, and the wine is excellent and improves by age.

After the wine is drawn off the residue may be worked into vinegar, or be suspended in a thick bag in a cool place, that the remaining wine may filter out and be saved.

Malic Wine.—Take unfermented juice of sound ripe apples (pressed from the pomace, which has been ground in a clean mill and exposed to the air 8 or 10 hours, or longer if the weather be cool and strained through clean sand,) 3 gallons; good brandy, 1 gallon; sugar, 1 pound; alum, 1 ounce, pulverised; and if a high colour be desired, a few slices of the blood beet may be necessary. Mix the whole together, and fill the cask intended, and

keep in a cool place. In March draw off the wine, which is pleasant and by many preferred to currant wine.

March 2, 1827.

Since the above was written I have seen with pleasure some remarks on the virtues and use of Black Currant Wine in the N. E. Farmer, present volume, page 267. I believe that too much is not said in its praise. From the little acquaintance I have had with it, I think it is one of the best medical wines.

The gentleman's "history of the wine" which precedes the remarks informs us that he has "introduced important improvements in the preparation," and thinks, "that which is now exhibited will be found superior to any before produced.—But to arrive at this result it has demanded minute personal attention in every stage of the process—from the cultivation of the plants till the wine is fit for the bottle."

The gentleman has neither informed us of the proportions of the ingredients, nor the process—nor have I ever seen any of his wine.

What is wanted is a pure wine possessing the peculiar properties of the currant. The wine is not so easily made as most of the domestic wines, but I do not think that there is any great difficulty about any part of the business. I have three varieties of the black currant in my garden—they all grow and thrive equally well, and with as little care, as any other kind of currant. The officinal or Ribes nigrum is by far the best. From the long known virtues of the black currant, I was induced, some time since, to make the wine on a small scale, and found it to exceed my expectations when used medically. It is probable that I may make some improvements, and this is a sufficient reason for not (at present) giving the proportions of the ingredients and process to the public. R. GREEN.

May 2, 1827.

ANODYNE BALSAM.

This balsam is recommended in Rees' Cyclopedia, not only for procuring ease in the most racking extremities of pain, but also for assisting in discharging the peccant matters that occasioned it. It is thus made:—"Take of opium 1 ounce, camphor 2 ounces, essential oil of rosemary half an ounce, and rectified spirit of wine 2 pounds,—digest the opium and soap in the spirit for three days—then to the strained liquor add the camphor and oil, diligently shaking the vessel."

ANODYNE OINTMENT.

This may be prepared (according to the same authority) by mixing 10 drachms of olive oil, half an ounce of yellow wax, and 1 drachm of crude opium. Opium thus externally applied will in some degree produce the same effect, as when it is used under the form of anodyne balsam, in which state it produces effects more immediately; but under this form its effects are more permanent. The present ointment also furnishes an useful dressing for sores attended with severe pain.

LIME NECESSARY FOR THE PRODUCTION OF EGGS.

Dr Fordyce found that a certain quantity of calcareous matter was required by birds during the period of laying; and if the bird was deprived of this, the shell was never formed, and the bird frequently died from the eggs not coming properly forward. The method he adopted to prove this was simple and satisfactory: he took a number of canary birds, when about to lay—some he enclosed, so that they could have no access to any calcareous matter—and to others he gave a piece of old mortar which they swallowed with avidity, and they laid their eggs as usual; whilst, on the other hand, those birds he had not furnished with mortar were unable to produce eggs, and in several instances died. See, further, Fordyce on Digestion, pages 25, 26.

BIRD CATCHING.

The following simple method of catching aquatic birds, is used in Mexico by the natives. The lakes of the Mexican vale, as well as others of the kingdom, are frequented by a prodigious multitude of ducks, geese, and other water birds. The Mexicans leave some empty gourds to float on the water where those birds resort, that they may be accustomed to see and approach them without fear. The bird-catcher goes into the water so deep as to hide his body, and covers his head with a gourd; the ducks come to peck at it; and then he pulls them by the feet under water, and in this manner secures as many as he pleases.

TO REMOVE SPOTS OF GREASE FROM BOOKS AND PRINTS.

M. Deschamps, member of the Philosophical Society at Lyons, recommends, in the *Bibliotheque Economique*, to take out as much grease as possible from books which had been spotted with it, by means of blotting paper; and then to dip a small brush in the essential oil of well rectified spirit of turpentine, heated almost to boiling, and draw it gently over both sides of the paper, which must be carefully kept warm. This operation must be repeated as often as the quantity of grease imbibed by the paper or the thickness of the paper, may render necessary. When the grease is entirely removed, the paper may be restored to its former whiteness by dipping another brush in highly rectified spirit of wine, and drawing it in like manner over the place which was stained, and particularly round the edges, to remove the border that would still present a stain.

SEASON.

The fore part of April gave indications of an early spring: and we were apprehensive that the season was about to be too forward to be fruitful. But for more than three weeks preceding the present date, (May 2), we have had, nearly the whole time, the wind from the north and northeast, and an air which seemed a direct emanation from the very tip of the north pole. The weather, however, though disagreeable, has not been frosty, and the chill which has been so uncomfortable has proceeded rather from the dampness and motion in the atmosphere than the lowness of its temperature. Vegetation appears nearly at a *stand*, but it is getting good *foothold*, and probably its *progress* will be more rapid and successful than it would have been with an earlier *start*. The coldness and wetness of the season may also serve to destroy many insects, which had begun to threaten us with the first appearance of mild weather, the latter part of March and the beginning of April.

Since the above was in type the sun has made his appearance, and Dame Nature is putting on her holiday suit to greet him. We were visited with a slight frost on the night of the 2d instant, which we believe has done little or no damage in this vicinity.

CABAL

Is a name given to a sort of drink made of dried raisins. The manner in which the Portuguese make Cabal is this: they take out the stones of about 20 pounds of raisins, and then bruising the raisins a little, they put them into a barrel of white wine, in the month of January or February, and let them stand till Easter. It is then very clean and rich, luscious and palateable to the taste. It is recommended to stop coughs, and give strength to the stomach. It may be worth while to try the experiment with the same proportion of raisins to the same quantity of prime cider, which would probably prove a fine drink.

TO REDUCE CHARCOAL TO POWDER.

It is put into a large mortar with a close lid, through which a vertical axis passes to the bottom. Through mortices in the lower part of this axis are put two arms, which divide the mortar into 4 quadrants. In two opposite quadrants are put two large bombs or solid balls, and to two opposite arms on the lower side are fixed rakes. When the vertical axis is turned, it is easy to conceive how the charcoal would be bruised, raked up, bruised again, and so on till reduced to powder. The vertical axis may be turned by water, or any other power.

The above account first appeared in the Glasgow Mechanics' Magazine.—This simple machine might probably be applied to many other useful purposes besides reducing charcoal to powder,—such as grinding mustard seed, pulverising indigo, painters' colours, &c. As the top or cover might be made to fit close, it might be particularly valuable when it is wished to reduce to powder any corrosive or poisonous substances, which in common cases, during the process of grinding or comminution, emit particles injurious or offensive to the workmen.—Ed. N. E. Farmer.

LIMESTONE WITHOUT BURNING A USEFUL MANURE.

Lorain says, pulverised limestone, at the rate of from eight to ten bushels to the acre, has been tried in Pennsylvania, on grass grounds, and greatly increased the crop. He has never used lime prepared in this way, but believes that it merits more attention than has been given to it. It is also doubtful, whether under a proper system of management it will cost more to quarry, haul, pulverise and apply ten bushels of limestone, (if the stone be pulverised immediately after it is quarried,*) than it usually costs to burn and apply twenty bushels of lime. The quarrying and hauling in the latter case would double. The cost of fuel and burning in some situations is considerable.

WORCESTER COUNTY SURVEY.

A Geological and Agricultural Survey of this County would acquaint its citizens with their various sources of wealth, and the best means of converting them to their use. It would bring to view the mines of ore, veins of coal, beds of marl, quarries of marble, pits of clay, banks of sand, ponds, streams, and falls of water, and the value of each. It would tell where to look, and how to examine; when to proceed, and when to desist; when to attempt, and when to abandon. It would acquaint farmers with the different soils,

* Stone is commonly much softer before than after it has been exposed to the influence of the sun and air. It is of consequence more easily pulverised or ground.

and how they were improved—what species of farming yields the greatest profit, and how to secure it—the comparative value, and how to cultivate them—the comparative value of animals, both for food and labour, and how to propagate and support them. It would show the Civil Engineer his materials and routes for roads, canals and rail-ways, and advantages attending each. It would make good Farmers, skillful Engineers, and enlightened Men—would open the eyes of children, and prevent their going blindfold through the world. It would draw wealth from sand-hills and quagmires—would discover beauties in stone-walls and rocky ledges. In a word, it would interest, enlighten and enrich the people of this County, and set a good example to others.

[Worcester Yeoman.]

BRIGHTON MARKET, *April* 30.

Number of Beeves in market 206, all sold—sales from 5,00 to 6,25 per hundred. 18 Cows with Calves, very few sales. 7 pair Working Oxen, no sales. No sheep or swine at market.—*Pat.*

A writer in the New York Times has adduced a number of facts and statements, in proof of his position, that at an early day the United States will produce "Sugar, Silk, and Wine," sufficient for the consumption of her population.

Captain Elliot, of the U. States ship Cyane, has presented the editor of the American Farmer with two carrier pigeons, and a pair of hogs, of a peculiar species, which might be advantageously introduced into this country, as they are less destructive to vegetation than our own breeds.—Capt. E. has intimated that the officers of our navy generally, in common with himself, would feel happy to introduce curious, and useful plants and animals from the foreign countries they may visit, if information of what might be desired by scientific or practical men were furnished. This suggestion is honorable to Capt. Elliot, and may result in valuable improvements in agriculture, the arts and the sciences.

Treasures of the Earth. The Harrisburg Chronicle states, that the mineral wealth of Pennsylvania is in state of constant developement. It is ascertained that the mountains of Dauphin county, contain anthracite coal in inexhaustible beds. Iron is also found in many places. The mountains in Perry county contain iron to a great extent.

Gold.—The Cahawba, (N. C.) Journal states that several new veins of this precious metal have been discovered in that county within a short time, which are said to be rich. So far they have furnished a liberal compensation to those who labored at them; and one company has obtained 300 pwts. in the space of three weeks.

Oliver Cromwell, in his hours of relaxation, laughed at the fanatics who supported him and his Government. The jest of the corkscrew is well known; and when, on his having despatched a fleet upon some secret expedition, one of the fanatics called upon him, and had the impudence to tell the Protector, that "the Lord wanted to know its destination." "The Lord shall know," replied Cromwell: "for thou shalt go with the fleet;" and ringing his bell, he ordered some soldiers in attendance to take the holy intruder on board one of the ships.

TO PRESERVE BODIES FROM FIRE.

A liquor to preserve bodies from fire is composed at Hamburgh of 1 part of red ochre, and 6 parts of a solution of copperas.

The Welland Canal, in Canada, progresses slowly. It is said the estimates of the cost have successively risen from 8000*l.* to 300,000*l.* through intermediate sums—that the best route was not chosen—and several years more will be required to complete the work.

The agent of the Albany Railway Company, (we believe Mr Featherstonhaugh,) who had been sent to England to get information on the subject, has viewed all there, and returns with more enthusiasm in their favour, than he left home.

Raised in Randolph, Vt. by Capt. Michael Jackson, a calf which was weighed the day it was a year old, and weighed 781 lbs. Measuring 5 feet 5 inches.

News.—The Wilmington (N. C.) Herald, in noticing our late State election, mentions that but two Senators were elected in the whole State.

The Winyaw (S. C.) Farming Society have authorised the hiring of two suitable persons to watch negro traders, and report the violations of the law.

Slight Buildings.—The New York Evening Post states that the foundations of a block of six houses, going up in Bleeker street, were washed away in the storm of Tuesday night!

CHARITY AND UTILITY.

Wakefield's Pruning Shears.—This is a very useful article, and will be found valuable in the hands of every owner of Fruit Trees. The Inventor and Manufacturer is *Deaf and Dumb*, and in circumstances which claim the attention of the friends of humanity. The Implements are for sale at the Agricultural Warehouse No 52 North Market Street, for the sole benefit of the Inventor, without any advance from the Manufacturer's price.

Roman.

A very elegant, full blooded horse, imported with a hope of improving the breed, will stand this season at the farm of Mr Stephen Williams in Northborough, County of Worcester.

ROMAN was purchased in England of the Earl of Warwick and his pedigree has been traced in the New Market Studbook from Childers, the swiftest horse that ever run over New Market course, through eight generations of the highest bred horses and mares in England without a single cross of inferior blood. At 4 years old he won 5, and at 5 years old he won 4 prizes, and has since beat some of the fleetest horses in England over the most celebrated courses.

His colour a very bright bay—black legs, mane and tail—walks and trots well—is very good tempered—high spirited—active—full 15½ hands high and is considered by judges as handsome and well formed a horse as can be found in the country.

Mares have been sent to him from all the New England States, as well as from the remote counties in this state and the neighbouring towns, and his colts are handsome and command high prices.

Terms—$20 the season, to be paid before the mares are taken away. Northborough May 4, 1827.

J. & A. Fales' Patent Hoes,

Constantly for sale by French & Weld, 31 & 32 South Market street, sole agents for vending the same. April 13.

English Garden Seeds.

GEORGE MURDOCK has just received by the London Packet, the following Seeds, viz: Early Frame, Hotspur and Charlton Peas—Green Imperial do.—Dwarf or Bordering do—English, Windsor and Long Pod Beans—Salmon and Short Top Radish—Red and White Turnip do—Early Dutch and York Cabbage—Green Curled Savoy do—Early and Late Cauliflower—Salsafa, or Oyster Plant—Tomatoe, and Martenoe—100 lbs. Mangel Wurtzel—50 lbs. Sugar Beet—10 lbs. Sweet Marjoram, and Thyme—50 lbs. Rutabaga.

4t. May 4.

Cows and Saxony Rams.

For sale 2 good young milch Cows and three calves, of the Galloway breed, also 10 fine imported Saxony Rams—Inquire of BENJAMIN SHURTLEFF Jr. Chelsea, near Chelsea bridge. April, 27.

Nurseryman wanted.

A person having a valuable nursery under way, wishes to get a person experienced in the business to manage it on shares. Inquire at this office. April 27

Further supply of Seeds.

Just received at the New England Farmer office, No. 52 North Market street, Boston, a further supply of Garden and Field Seeds, which makes the assortment by far the largest and best in Boston, among which will be found,

Asparagus,
Artichoke,
Beet, early turnip,
' blood
' sugar
Beans, bush cranberry
' pole cranberry
' early china dw'f
' rob roy
' marrow
' quaker
' white bush
' Dutch case knife
' large Lima pole
' Windsor
' thousand fold
' white kidney
Brocoli, white & purple
Balm, lemon
Cabbage, early York
' early battersea
' early sugarloaf
' green savoy
' red, for pickling
' Drumhead
Carrot, altringham
' orange & horn
Celery, red and white
Cucumber, early & long
' small girkin,
(a fine West India, for pickles.)
Cauliflower, early & late
Cress, curled, peppergr's
Endive, green curled,
Egg plant, purple
Kale, sea
Lettuce, early Silesia
' green coss
' grand admiral
' tennisball
' Madeira
' head, cabbage
Melon, Carolina, water,
' green citron
' pine apple
' nutmeg
' canteloupe
Marjoram, sweet
Mangel wurtzel
Nasturtion
Onion, silver skin
' red and white
Parsley, curled
Parsnip, large swelling
Peas, early frame
' early charlton
' Dwarf imperial
' Marrowfat, superior
' tall sugar
' green imperial
Peppers, squash
' cayenne
Pumkpins, finest family
Radish, scarlet
' salmon
' white turnip
Ruta baga,
Spinach, round, prickly,
Squash, early bush
' Com. Porter's
' crook neck
' marrow
Sage
Salsafy, vegetable oyster
Savory *Thyme*
Tomatoes
Turnip, early Dutch
' French
' large Norfolk
' white stone
' common field

Likewise, 300 papers various Flower Seeds.

100 bushels of MILLET, of a superior quality. Gentlemen in want of this article are requested to call and examine it.

20 lbs. White Onion seed, of last year's growth.
100 lbs. MANGEL WURTZEL and SUGAR BEET.
150 lbs. LUCERNE.
White honeysuckle Clover.

MISCELLANIES.

PRESENTIMENT OF DEATH.

BY BRUCE.

Now spring returns—but not to me returns
The vernal joy my better years have known;
Dim in my breast life's dying taper burns,
And all the joys of life with health are flown.

Starting and shivering in th' inconstant wind,
Meagre and pale, the ghost of what I was,
Beneath some silent tree I lie reclined,
And count the silent moments as they pass.

Oft morning dreams presage approaching fate—
(And morning dreams, as poets tell, are true)
Led by pale ghosts, I enter death's dark gate,
And bid the cheerful realms of light adieu.

I hear the helpless wail, the shriek of woe,
I see the muddy wave, the dreary shore,
The sluggish streams that slowly creep below,
Which mortals visit, and return no more.

Farewell! ye blooming fields, ye cheerful plains,
Enough for me the church-yard's lowly mound,
Where melancholy with awful silence reigns,
And the rank grass waves o'er the cheerless ground.

There let me wander at the close of eve,
When sleep sits dewy on the wanderer's eyes,
The world and all its busy follies leave,
And talk with wisdom where my Daphnis lies.

There let me sleep forgotten in the clay,
When death shall close these weary, aching eyes,
Rest in the hope of an eternal day,
Till night is gone, and the last morn arise.

HINTS TO MEN OF BUSINESS.

Superintend in person as much of your business as practicable, and observe with a watchful eye the management of what is necessarily committed to the agency of others.

Never lose sight of the powerful influence of example, and be careful in the management of your concerns, to recommend by your own personal practice uniform habits of active, interested and persevering diligence to those in your employ.

Be prompt and explicit in your instructions to your agents, and let it be understood by them that you expect they will execute the same in strict conformity thereto.

Let no common amusements interfere or mingle with your business; make them entirely distinct employments.

Despatch at once, if possible whatever you take in hand; if interrupted by unavoidable interference, resume and finish it as soon as the obstruction is removed.

Beware of self indulgence, no business can possibly thrive under the shade of its influence.

Do not assume to yourself more credit for what you do, than you are entitled to, rather be content with a little less; the public mind will always discover where merit is due.

Familiarize yourself with your books, keep them accurately, and frequently investigate and adjust their contents. This is an important item.

Cultivate domestic habits, for this your family, if you have one has a strong and undeniable claim; besides, your customers will always be best pleased when they find you at home or at the place of your business.

Never let hurry or confusion distract your mind or dispossess you of self command.

Under the influence of such habits as these with a suitable dependence on Providence for a blessing on the labor of your hands, you will have a good foundation to rest your hope upon, for success in whatever business you may be employed in. [Md. Republican.]

Descendants of great Men.—Mons. J. F. Rousseau, the last surviving member of the family of J. J. Rousseau, has just died in Geneva, at an advanced age. It is a remarkable fact, we believe, that there are scarcely any collateral kindred of men of Genius in former times, now remaining in England; and not a single lineal descendant, except a female one, of Shakespeare. In England, the collateral branches appear to be confined to the families of Dryden; Parnell, and Sandys, (the fine, old, relishing translator of Ovid.) Chaucer, Spenser, and Milton, have left none; Pope has left none. Not a single other poet is lineally represented (luckily, perhaps for him;) nor Bacon, nor Sir I. Newton, nor Sir J. Reynolds, nor Hogarth, nor Purcell, nor Steele, nor Swift, nor Addison, nor Johnson, nor Marlborough, nor Peterborough, nor any of the worthies of queen Elizabeth's reign, nor scarcely a wit of Charles the second. Was the fire too bright and selfconsuming, and so died away;—Many of them had no children at all; and of others, the progeny was sorry and spare.

Luxury—In a country where all the inhabitants went barefooted, could luxury be imputed to the first man who made a pair of shoes for himself? Or, rather, was he not a man of sense and industry? Is it not just the same with him who produced the first shirt? With respect to the man who had it washed and ironed, I consider him an absolute genius abundant in resources, and qualified to govern a state. Those, however, who are not used to wear clean shirts consider him as a rich effeminate coxcomb, who was likely to corrupt the nation.

Women.—We are much amused with the reply of one of Capt. Head's companions on the summit of the Cordilleras, when all around was a surface of snow—"cheerless, wild and inhospitable as the view was, still it was sublime,"—he observed to one whose honest heart and thoughts clung to Old England—"what a magnificent view! what can be more beautiful?"—After smiling for some seconds, the Cornish lad replied, "them things, sir, that do wear caps and aprons!"

Mr Canning, in the late debate in the British Parliament, on the emancipation of the Catholics, related a story of his receiving a letter from the Pope, and never daring to answer it, because he found, that, by statute, corresponding with the Pope was High Treason, and would make him an outlaw, so that any one might kill him with impunity. [Palladium.]

"Why is the old style preserved in Russia?—Answer by a witty foreigner: "In order that they may believe themselves only twelve days behind the rest of Europe, whereas their arrears exceed a century."

A shrewd madman.—When the Earl of Bradford was brought before Lord Chancellor Loughborough to be examined upon application for a statute of lunacy against him—"How many legs has a sheep?" "Does your lordship mean," answered lord Bradford, "a live or a dead sheep?" "Is it not the same thing;" said the Chancellor. "No, my lord," said lord Bradford, "there is much difference; a living sheep may have four legs, a dead sheep has only two legs of mutton—the two fore legs are shoulders."

We seldom meet with a finer instance of honest and primitive simplicity, than the recorded practice in the churches of Finland. Previous to the concluding prayer of divine service, the minister reads out with an audible voice, a list of the births, deaths, and marriages; after which follows a statement of the sales of houses made or about to be made, and an account of the unclaimed letters at the post-office. From all this we gather that the Fins want nothing but a newspaper; but their late Sovereign Alexander disliked a newspaper, so they must continue to mingle heavenly and earthly speculations as before.

A good Regulation.—A late law of Congress enacts, that no postmaster, or assistant postmaster, shall act as agent for lottery offices, or under any colour of purchase, or otherwise, vend lottery tickets; nor shall any postmaster receive free of postage, or frank lottery schemes, circulars, or tickets. For a violation of this provision, the person offending shall suffer a penalty of fifty dollars. [Boston Recorder.]

Bellfounder.

The Norfolk trotter, imported July 1822 from England, to stand this season, 1827, at twenty dollars, and one dollar the groom—the money to be paid to the groom.

THIS celebrated horse is a bright Bay, with black legs, standing 15 hands high; his superior blood, symmetry, and action excel every other trotting Stallion. He is allowed by the best Judges in Norfolk to be the fastest and best bred Horse ever sent out of that County. He has proved himself a sure foal getter, and his Stock for size and substance are not to be surpassed; they are selling at the highest prices of any Horses in Norfolk.

Bellfounder was got by that well known fast and high formed Trotter, Old Bellfounder, out of Velocity, which trotted on the Norwich road in 1806 *Sixteen* miles in one hour, and tho' she broke 15 times into a gallop, *and as often turned round* won her match. In 1808 she trotted *twenty-eight* miles in one hour and 47 minutes, and has also done many other great performances against time.

Bellfounder at five years old trotted *Two miles* in *Six minutes* and in the following year was matched for 200 guineas to trot *Nine miles* in *Thirty minutes*, which he won *easily* by *Twenty-two seconds*. His Owner shortly after *challenged* to perform with him *Seventeen miles and a half* in one hour, *but it was not accepted*.—He has since never been saddled or matched.

Old Bellfounder was a true descendant from the original blood of the *Fireaways*, which breed of Horses stands unrivalled, either in this or any other Nation.—Bellfounder is strongly recommended to the public, by the subscriber as combining more useful proprieties than any other Horse in America; and will stand during the season, at his stable in Charlestown, where all inquiries, post paid, will be attended to.

SAMUEL JAQUES, Jr.

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